INSTRUCTION OF USE

NOTICE D’UTILISATION

Foster

Dear clients,

Thank you for having chosen our induction ceramic hob.
In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for a later consulting.

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by installation and/or connection errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively manufactured for the cooking of food. Any other domestic, commercial or industrial use is prohibited.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect the hob to the power supply.
- The appliance can not be used above a dishwasher or a tumble-dryer: Steam may damage the electronic parts.

Using the appliance

- Switch the heating zones off after using.
- Be careful when using grease or oils: these may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot pots or pans.
- Magnetically sensitive objects (credit cards, floppy disks, calculators) should not be placed near the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, the object may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is could become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Precautions not to damage the appliance

- Raw or damaged pot or pan bottoms (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic glass.
- Avoid hitting the edges of the glass with objects.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty pots or pans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful not to burn yourself).
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guarantee a correct ventilation.
- Never put any inflammable object into the drawer situated under the vitroceramic hob.
- The drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical power supply.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING**: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Ensure that the container pan is always centred on the cooking zone. The bottom of the pan has to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information from your doctor before using this appliance.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.

THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.

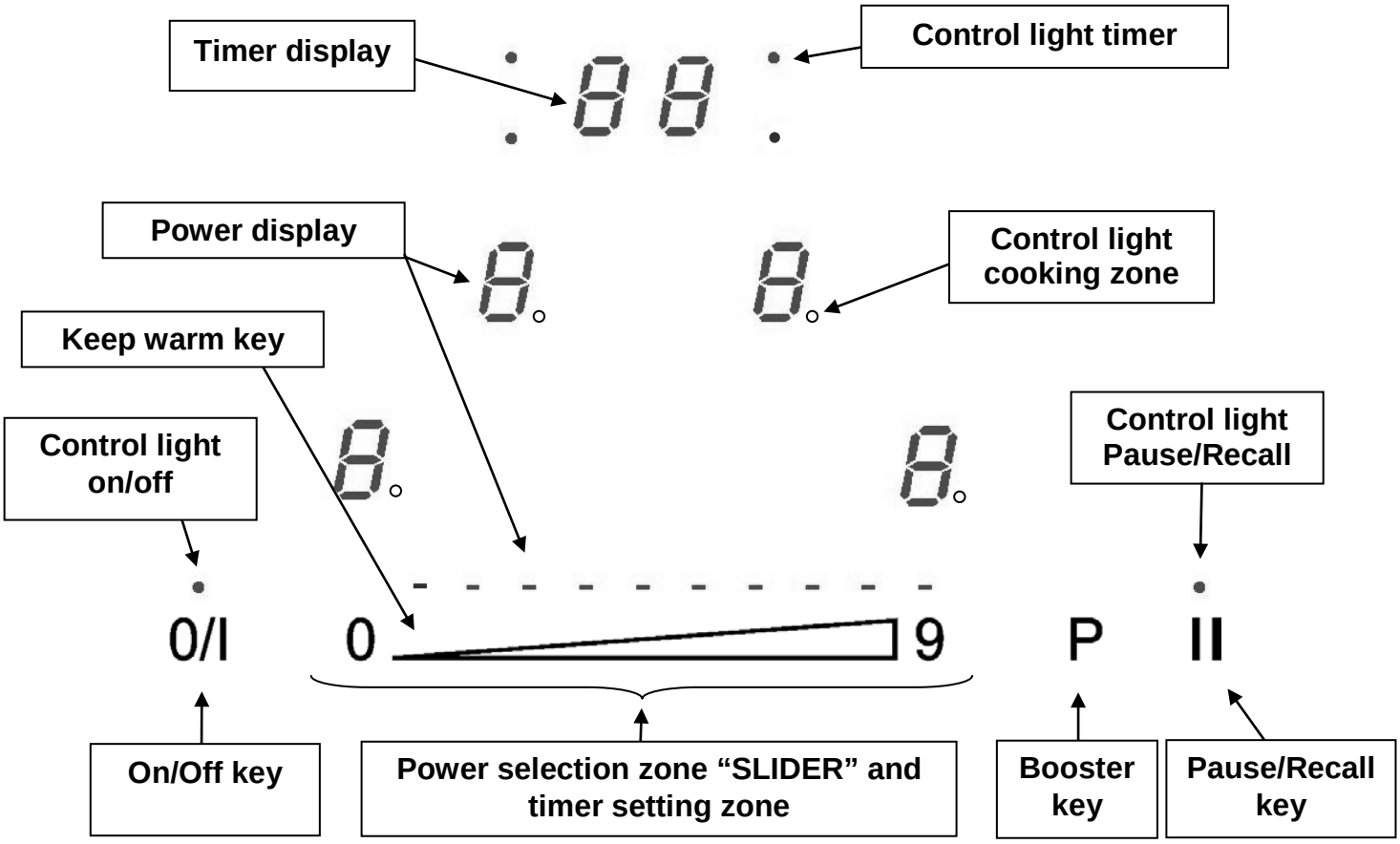
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Total Power	Diameter	Nominal Power*	Booster Power*	Minimum diameter detection
Max 7400 W	Zone : 250 mm Zone : 200 mm Zone : 160 mm	2300 W 2300 W 1100 W	3000 W 3000 W 1400 W	110 mm 100 mm 90 mm

* Average measured power. According to the form, size and quality of the pan, the maximum measured power can exceed these figures.

Control panel



USE OF THE APPLIANCE

Display

Display	Designation	Function
0	Zero	The heating zone is activated.
1…9	Power level	Selection of the cooking level.
U	Pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The boosted power is activated.
L	Locking	Control panel locking.
U	Keep warm	Maintain automatically of 70°C.
II	Pause	The hob is in pause.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (you can verify it with a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms…
- Excluded are: cupper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,…

The induction heating zone adapts automatically to the size of the pan. With a pan with too small a diameter the induction zone will not work. This diameter is varying in function of the heating zone diameter.
If the pan is not adapted to the induction hob the display will show [U].

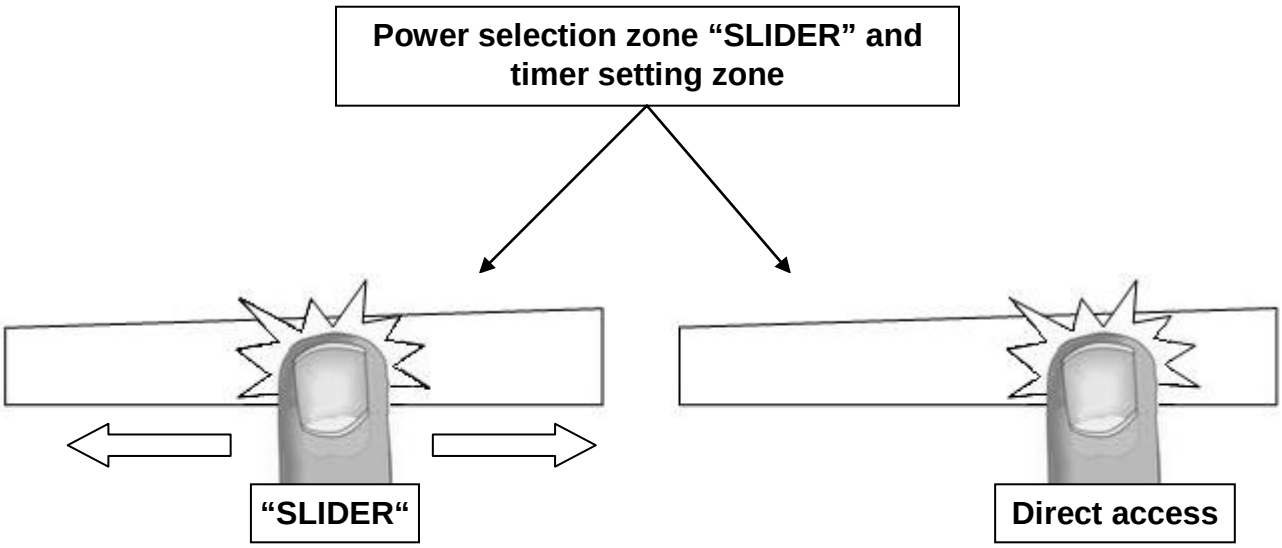
Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

In the case of general use press only one key at the same time.

Power selection zone “SLIDER” and timer setting zone

To select the power with the slider, slide your finger on the “SLIDER” zone. You can already have a direct access if you put your finger directly on the chosen level.



Starting-up

- **Start up / switch off the hob:**

Action	**Control panel**	**Display**
To start	press key [0/I]	[0] are blinking
To stop	press key [0/I]	nothing or [H]

- **Start up / switch off a heating zone:**

Action	**Control panel**	**Display**
Zone selection	press display [0] selected	[0] and control light on
To set	slide on the “SLIDER“	[0] to [9]
(adjust the power)	to the right or to the left	
To stop	slide to [0] on “SLIDER“	[0] or [H]
	or press on [0]	[0] or [H]

If no action is made within 20 second the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before removing of the pan.

After use, switch the heat element off: don't let the pan detection [U] active.

Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.
The symbol [H] disappears when the heating zones may be touched without danger.
As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burns and fire.**

Booster function

The booster function [P] grants a boost of power to the selected heating zone.
If this function is activated the heating zones work during 10 minutes with an ultra high power.
The booster function is perfect to heat up rapidly big quantities of water, cooking of pasta's, etc.

- **Start up / Stop the booster function:**

Action	**Control panel**	**Display Zone**
Zone selection	press key [0] from the zone	[0] and control light on
Start up the booster	press key [P]	[P]
Stop the booster	slide on the "SLIDER"	[P] to [0]
	or press on [P]	[9]

- **Power management:**

The whole cooking hob is equipped by a system that automatically manages the maximum power output. When the booster function is activated, the electronic system orders to reduce automatically the power level of an other heating zone in order not to exceed the maximum power available. The display of the zone where the power is reduced will blink on [9] during a few seconds and then shows the maximum of power allowed :

Heating zone selected	The other heating zone: (example: power level 9)
[P] is displayed	[9] goes to [6] or [8] depending the type of zone

Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time :**

Example for 16 minutes at power 7 :

Action	Control panel	Display
Zone selection	press display [0] selected	[0] and control light on
Select the power level	slide on the “SLIDER“ to [7]	[7]
Select « Timer »	press display [CL]	[00]
Set the units	slide on the “SLIDER“ to [6]	[0 fixed] [6 blinking]
Valid the units	press display [06]	[0 blinking] [6 fixed]
Set the tens	slide on the “SLIDER“ to [1]	[1 blinking] [6 fixed]
Valid the tens	press display [16]	[16]

The time is confirmed and the cooking starts.

- **To stop the cooking time:**

Example for 13 minutes at power 7 :

Action	Control panel	Display
Zone selection	press display [0] selected	[0] and control light on
Select « Timer »	press key [13]	[13]
Deactivate the units	slide on the “SLIDER“ to [0]	[1 fixed] [0 blinking]
Valid the units	press display [10]	[1 blinking] [0 fixed]
Deactivate the tens	slide on the “SLIDER“ to [0]	[0 blinking] [0 fixed]
Valid the tens	press display [00]	[00]

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking it is enough to press the key [00].

- **Egg timer function :**

Example for 29 minutes :

Action	Control panel	Display
Activate the hob	press display [0/I]	zone control lights are on
Select« Timer »	press display [CL]	[00]
Set the units	slide on the “SLIDER“ to [9]	[0 fixed] [9 blinking]
Valid the units	press display [09]	[0 blinking] [9 fixed]
Set the tens	slide on the “SLIDER“ to [2]	[2 blinking] [9 fixed]
Valid the tens	press display [29]	[29]

After a few seconds the control light stops with blinking.
As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.
To stop the sound and the blinking it is enough to press the display [00]. The hob switches off.

Automatic cooking

All the cooking zones are equipped with an automatic “go and stop” cooking device. The cooking zone starts at full power during a certain time, then reduces automatically its power on the pre-selected level.

- **Start-up :**

Action	Control panel	Display
Zone selection	press display [0] selected	[0] and control light on
Full power setting	slide on the “SLIDER“ to [9]	pass from [0] to [9]

Automatic cooking	re-press on display “SLIDER“ [9]	[9] is blinking with [A]
Power level selection	slide on the “SLIDER“ to [7]	[9] pass to [8] [7]
(for example « 7 »)		[7] is blinking with [A]

- **Switching off the automatic cooking :**

Action	**Control panel**	**Display**
Zone selection	press [7] from the zone	[7] blinking with [A]
Power level selection	slide on the “SLIDER“	[1] to [9]

Pause function

This function brakes all the hob’s cooking activity and allows restarting with the same settings.

- **Startup/stop the pause function :**

Action	**Control panel**	**Display**
Engage pause	press “Pause/Recall” key during 2s	displays [II] in the heating zone displays
Stop the pause	press “Pause/Recall” key during 2s	pause control light is blinking
	press an other touch or slide on the “SLIDER“	pause control light is off

Recall Function

After switching off the hob (0/I), it is possible to recall the last settings.

- cooking stages of all cooking zones (power)
- minutes and seconds of programmed cooking zone-related timers
- Heat up function

The recall procedure is following:

- Press the key [0/I]
- Then press the key [II] within 6 seconds

The precedent settings are activated.

« Keep warm » Function

This function allows to reach and maintain automatically a temperature of 70°C.
This will avoid liquids overflowing and fast burning at the bottom of the pan.

- **To engage, to start the function « Keep warm » :**

Action	**Control panel**	**Display**
Zone selection	press display [0] selected	[0] to [9] or [H]
To engage	press on key [U] on the “SLIDER“	[U]
To stop	press on display [U] selected	[U]
	slide on the “SLIDER“	[0] to [9] or [H]

This function can be started independently on all the heating zones.
When the pan is taken of the cooking zone which is in "Keep warm" mode, the function remains active during approximately 10 minutes.

The maximum duration of keeping warm is 2 hours.

Control panel locking

To avoid modifying a setting of the cooking zones, in particular during cleaning, or to avoid children accidentally turning on the appliance, the control panel can be locked (with exception to the On/Off key [0/I]).

- **Locking :**

Action	**Control panel**	**Display**
Start	press on key [0/I]	[0] or [H] on displays
Hob locking	press simultaneously [P] and [0] from the right zone display	no modification
	re-press on display [0]	[L] on displays

- **Unlocking :**

Action	**Control panel**	**Display**
Start	press on key [0/I]	[L] on displays
In the 5 seconds after start :		
Unlocking the hob	press simultaneously [P] and [L] from the right zone display	[0] or [H] on displays
	press on key [P]	no light on the displays

COOKING ADVICES

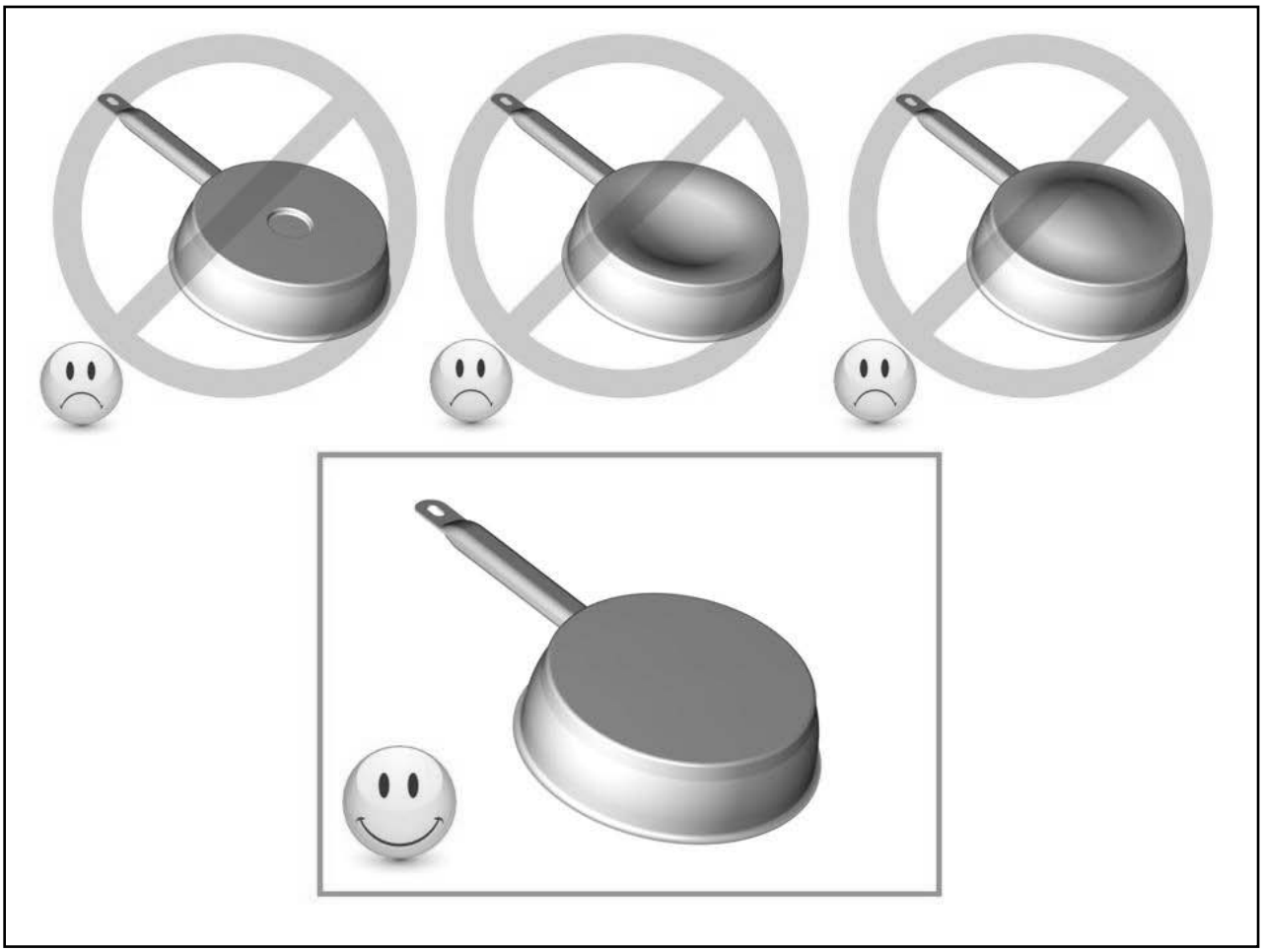
Pan quality

Adapted materials : steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.
Not adapted materials : aluminium and stainless-steel without ferromagnetic bottom, cupper, brass, glass, ceramic, porcelain.
The manufacturers specify if their products are compatible with induction technology.
To check if pans are compatible :

- Put a little water in a pan placed on an induction heating zone set at level [9].This water must heat in a few seconds.
- Check if a magnet sticks to the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.

The pans must be certified by the manufacturer as **compatible with induction hobs**.
However, it is possible that certain pans, even though declared compatible, may have characteristics which are not adapted to be used with induction hobs.
We recommend to verify, when purchasing the pans, that they respect at least the following conditions:



If the bottom of the pan (Ød) is significantly smaller than the diemeter of the body (ØD) **the performance will not be good, and the pan might not be identified by the plate**

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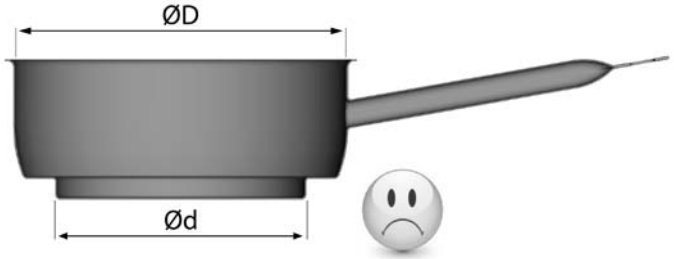


Pan dimension

The cooking zones will, to a certain limit, automatically adapt to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.
To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.
Do not clean the hob if the glass is too hot due to **risk of burn.**

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must absolutely be avoided at all times.
- Do not ever use any steam-driven or pressured appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough pans across the glass will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately to prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

The hob or the cooking zone doesn't start-up :

- The hob could badly connected on the electrical network. Check the connection.
- The protection fuse might have cut-off the power. Check the fuse.
- The lock for the control might be activated. Unlock the control.
- The touch control might be covered with grease or water. Clean the touch control.
- An object is put on a key. Remove the object.

The control panel displays [U] :

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [C] or [E] :

- Call the After-sales Service.

One or all cooking zone cut-off :

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating

Continuous ventilation after cutting off the hob :

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The automatic cooking system doesn't start-up :

- The cooking zone is still hot [H].
- The highest power level is set [9].

The control panel displays [L] :

- Refer to the chapter control panel locking page.

The control panel displays [U] :

- Refer to the chapter "Keep warm".

The control panel displays [II] :

- Refer to the chapter "Pause".

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- Should you wish to discard the machine for any reason, please comply with the following: Take the machine to the local authorized company that collects discarded household appliances. Correct processing enables valuable materials to be recycled in an intelligent manner. Before discarding your machine it is important that you cut off the power supply

cord and remove it together with the plug. This machine has been accorded the appropriate mark in accordance with European Directive 2002/96EG regarding discarded electric and electronic equipment. This directive determines the standards for the collection and recycling of discarded equipment that apply to the entire territory of the European Union.

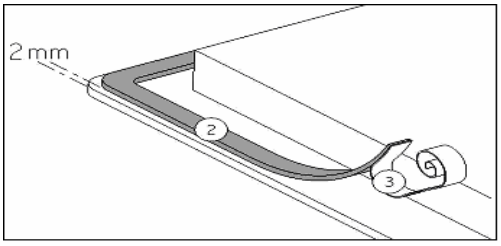
- Don't throw your appliance with the household refuses
- Get in touch with the waste collection centre of your commune that is adapted to the recycling of the household appliances.

INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.
The installer is held to respect the local legislation and standards.

How to fix the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.
This installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimetres from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

- **For the installation cut-out, refer to the installation manual.**
- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods or edge must be heat-resisting.
- Do not install the hob above a non ventilated oven or dishwasher.
- Ensure a space under the bottom of the hob casing **of 20 mm** to ensure a good air circulation of the electronic device.
- If a drawer is placed under the hob, avoid placing flammable objects in this drawer (for example: sprays) or non heat-resistant objects.
- To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.

- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be free of (mechanical) constraints after installation, at all times.